Patrcia Valento

List of Publications by Year in Descending Order

332 papers	12,622 citations	61 h-index	90 g-index
339 ext. papers	14,290 ext. citations	5.3 avg, IF	6.4 L-index

#	Paper	IF	Citations
332	HPLC-DAD-ESI/MS and UHPLC-ESI/QTOF/MS characterization of polyphenols in the leaves of Neocarya macrophylla (Sabine) Prance ex F. White and cytotoxicity to gastric carcinoma cells.. *Food Research International*, **2022**, 155, 111082	7	1
331	Trichilia catigua and Turnera diffusa phyto-phospholipid nanostructures: Physicochemical characterization and bioactivity in cellular models of induced neuroinflammation and neurotoxicity.. *International Journal of Pharmaceutics*, **2022**, 620, 121774	6.5	1
330	Valorisation of the industrial waste of Chukrasia tabularis A.Juss.: Characterization of the leaves phenolic constituents and antidiabetic-like effects. *Industrial Crops and Products*, **2022**, 185, 115100	5.9	
329	New Insight on the Bioactivity of Solanum aethiopicum Linn. Growing in Basilicata Region (Italy): Phytochemical Characterization, Liposomal Incorporation, and Antioxidant Effects. *Pharmaceutics*, **2022**, 14, 1168	6.4	0
328	Marine Macroalgae, a Source of Natural Inhibitors of Fungal Phytopathogens.. *Journal of Fungi (Basel, Switzerland)*, **2021**, 7,	5.6	3
327	The biotechnological potential of Asparagopsis armata: What is known of its chemical composition, bioactivities and current market?. *Algal Research*, **2021**, 60, 102534	5	2
326	Activation of caspase-3 in gastric adenocarcinoma AGS cells by Xylopia aethiopica (Dunal) A. Rich. fruit and characterization of its phenolic fingerprint by HPLC-DAD-ESI(Ion Trap)-MS and UPLC-ESI-QTOF-MS. *Food Research International*, **2021**, 141, 110121	7	5
325	Valorization of Winemaking By-Products as a Novel Source of Antibacterial Properties: New Strategies to Fight Antibiotic Resistance. *Molecules*, **2021**, 26,	4.8	9
324	Cassia sieberiana DC. leaves modulate LPS-induced inflammatory response in THP-1´cells and inhibit eicosanoid-metabolizing enzymes. *Journal of Ethnopharmacology*, **2021**, 269, 113746	5	4
323	Trichilia catigua and Turnera diffusa extracts: In vitro inhibition of tyrosinase, antiglycation activity and effects on enzymes and pathways engaged in the neuroinflammatory process. *Journal of Ethnopharmacology*, **2021**, 271, 113865	5	5
322	Valorisation of kitul, an overlooked food plant: Phenolic profiling of fruits and inflorescences and assessment of their effects on diabetes-related targets. *Food Chemistry*, **2021**, 342, 128323	8.5	4
321	Biosynthetic versatility of marine-derived fungi on the delivery of novel antibacterial agents against priority pathogens. *Biomedicine and Pharmacotherapy*, **2021**, 140, 111756	7.5	4
320	Homarine Alkyl Ester Derivatives as Promising Acetylcholinesterase Inhibitors. *ChemMedChem*, **2021**, 16, 3315-3325	3.7	
319	A nanophytosomes formulation based on elderberry anthocyanins and Codium lipids to mitigate mitochondrial dysfunctions. *Biomedicine and Pharmacotherapy*, **2021**, 143, 112157	7.5	3
318	Adding value to marine invaders by exploring the potential of Sargassum muticum (Yendo) Fensholt phlorotannin extract on targets underlying metabolic changes in diabetes. *Algal Research*, **2021**, 59, 102455	5	1
317	Echium plantagineum L. honey: Search of pyrrolizidine alkaloids and polyphenols, anti-inflammatory potential and cytotoxicity. *Food Chemistry*, **2020**, 328, 127169	8.5	8
316	Adding value to polyvinylpolypyrrolidone winery residue: A resource of polyphenols with neuroprotective effects and ability to modulate type 2 diabetes-relevant enzymes. *Food Chemistry*, **2020**, 329, 127168	8.5	5

315	Evaluating the In Vitro Potential of Natural Extracts to Protect Lipids from Oxidative Damage. *Antioxidants*, **2020**, 9,	7.1	25
314	New chalcone-type compounds and 2-pyrazoline derivatives: synthesis and caspase-dependent anticancer activity. *Future Medicinal Chemistry*, **2020**, 12, 493-509	4.1	17
313	In vitro multifunctionality of phlorotannin extracts from edible Fucus species on targets underpinning neurodegeneration. *Food Chemistry*, **2020**, 333, 127456	8.5	20
312	Biological Evaluation of Naproxen-Dehydrodipeptide Conjugates with Self-Hydrogelation Capacity as Dual LOX/COX Inhibitors. *Pharmaceutics*, **2020**, 12,	6.4	9
311	Endoplasmic reticulum stress signaling in cancer and neurodegenerative disorders: Tools and strategies to understand its complexity. *Pharmacological Research*, **2020**, 155, 104702	10.2	16
310	Isolation of astaxanthin monoesters from the microalgae Haematococcus pluvialis by high performance countercurrent chromatography (HPCCC) combined with high performance liquid chromatography (HPLC). *Algal Research*, **2020**, 49, 101947	5	14
309	Gustavia gracillima Miers. flowers effects on enzymatic targets underlying metabolic disorders and characterization of its polyphenolic content by HPLC-DAD-ESI/MS. *Food Research International*, **2020**, 137, 109694	7	2
308	Medicinal plants utilized in Thai Traditional Medicine for diabetes treatment: Ethnobotanical surveys, scientific evidence and phytochemicals. *Journal of Ethnopharmacology*, **2020**, 263, 113177	5	16
307	Polyphenols from Brown Seaweeds (Ochrophyta, Phaeophyceae): Phlorotannins in the Pursuit of Natural Alternatives to Tackle Neurodegeneration. *Marine Drugs*, **2020**, 18,	6	6
306	Fatty acid patterns of the kelps Saccharina latissima, Saccorhiza polyschides and Laminaria ochroleuca: Influence of changing environmental conditions. *Arabian Journal of Chemistry*, **2020**, 13, 45-58	5.9	15
305	Anti-inflammatory properties of Xylopia aethiopica leaves: Interference with pro-inflammatory cytokines in THP-1-derived macrophages and flavonoid profiling. *Journal of Ethnopharmacology*, **2020**, 248, 112312	5	13
304	Centaurium Erythraea Extracts Exert Vascular Effects through Endothelium- and Fibroblast-dependent Pathways. *Planta Medica*, **2020**, 86, 121-131	3.1	2
303	Jasonia glutinosa (L.) DC., a traditional herbal medicine, reduces inflammation, oxidative stress and protects the intestinal barrier in a murine model of colitis. *Inflammopharmacology*, **2020**, 28, 1717-1734	5.1	11
302	Inhibition of Proinflammatory Enzymes and Attenuation of IL-6 in LPS-Challenged RAW 264.7 Macrophages Substantiates the Ethnomedicinal Use of the Herbal Drug Cubitt & W.W.Sm. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	2
301	Phenolic Profiling and Biological Potential of Corner Leaves and Stem Bark: 5-Lipoxygenase Inhibition and Interference with NO Levels in LPS-Stimulated RAW 264.7 Macrophages. *Biomolecules*, **2019**, 9,	5.9	12
300	Double the Chemistry, Double the Fun: Structural Diversity and Biological Activity of Marine-Derived Diketopiperazine Dimers. *Marine Drugs*, **2019**, 17,	6	14
299	Hydrophilic Carbon Nanomaterials: Characterisation by Physical, Chemical, and Biological Assays. *ChemMedChem*, **2019**, 14, 699-711	3.7	2
298	Marine-Derived Anticancer Agents: Clinical Benefits, Innovative Mechanisms, and New Targets. *Marine Drugs*, **2019**, 17,	6	44

297	Comparison of different green-extraction techniques and determination of the phytochemical profile and antioxidant activity of Echinacea angustifolia L. extracts. *Phytochemical Analysis*, **2019**, 30, 547-555	3.4	15
296	Anti-Inflammatory Effects of 5β,8β-Epidioxycholest-6-en-3β-ol, a Steroidal Endoperoxide Isolated from , Based on Bioguided Fractionation and NMR Analysis. *Marine Drugs*, **2019**, 17,	6	11
295	Novel styrylpyrazole-glucosides and their dioxolo-bridged doppelgangers: synthesis and cytotoxicity. *New Journal of Chemistry*, **2019**, 43, 8299-8310	3.6	3
294	Influence of shading treatment on yield, morphological traits and phenolic profile of sweet basil (Ocimum basilicum L.). *Scientia Horticulturae*, **2019**, 254, 91-98	4.1	17
293	Phlorotannins from Fucales: potential to control hyperglycemia and diabetes-related vascular complications. *Journal of Applied Phycology*, **2019**, 31, 3143-3152	3.2	13
292	A new insight on elderberry anthocyanins bioactivity: Modulation of mitochondrial redox chain functionality and cell redox state. *Journal of Functional Foods*, **2019**, 56, 145-155	5.1	25
291	Magnetic Dehydrodipeptide-Based Self-Assembled Hydrogels for Theragnostic Applications. *Nanomaterials*, **2019**, 9,	5.4	25
290	Extraction of phospholipid-rich fractions from egg yolk and development of liposomes entrapping a dietary polyphenol with neuroactive potential. *Food and Chemical Toxicology*, **2019**, 133, 110749	4.7	9
289	Benzoquinones from Cyperus spp. trigger IRE1-independent and PERK-dependent ER stress in human stomach cancer cells and are novel proteasome inhibitors. *Phytomedicine*, **2019**, 63, 153017	6.5	10
288	Flavonoid Composition of (Lam.) DC. Leaves, Evaluation of Antidermatophytic Effects, and Potential Amelioration of the Associated Inflammatory Response. *Molecules*, **2019**, 24,	4.8	10
287	Bioprospecting of brown seaweeds for biotechnological applications: Phlorotannin actions in inflammation and allergy network. *Trends in Food Science and Technology*, **2019**, 86, 153-171	15.3	22
286	Effect of in vitro gastrointestinal digestion on the total phenolic contents and antioxidant activity of wild Mediterranean edible plant extracts. *European Food Research and Technology*, **2019**, 245, 753-762	3.4	17
285	HPLC-DAD-ESI/MS phenolic profile and in vitro biological potential of Centaurium erythraea Rafn aqueous extract. *Food Chemistry*, **2019**, 278, 424-433	8.5	9
284	Host-defense peptides AC12, DK16 and RC11 with immunomodulatory activity isolated from Hypsiboas raniceps skin secretion. *Peptides*, **2019**, 113, 11-21	3.8	5
283	Exploring Montagu crab: Primary and secondary metabolites and enzyme inhibition. *Arabian Journal of Chemistry*, **2019**, 12, 4017-4025	5.9	0
282	Chemical profiling of edible seaweed (Ochrophyta) extracts and assessment of their in vitro effects on cell-free enzyme systems and on the viability of glutamate-injured SH-SY5Y cells. *Food and Chemical Toxicology*, **2018**, 116, 196-206	4.7	10
281	Evaluation of the neuroprotective and antidiabetic potential of phenol-rich extracts from virgin olive oils by in vitro assays. *Food Research International*, **2018**, 106, 558-567	7	27
280	Bioactive properties of L.: antioxidant and enzyme inhibiting activities of extracts from leaves, seeds, pulp and peel. *3 Biotech*, **2018**, 8, 88	2.8	5

279	Beneficial effects of white wine polyphenols-enriched diet on Alzheimer's disease-like pathology. *Journal of Nutritional Biochemistry*, **2018**, 55, 165-177	6.3	27
278	Tuning protein folding in lysosomal storage diseases: the chemistry behind pharmacological chaperones. *Chemical Science*, **2018**, 9, 1740-1752	9.4	42
277	Chemical findings and in vitro biological studies to uphold the use of Ficus exasperata Vahl leaf and stem bark. *Food and Chemical Toxicology*, **2018**, 112, 134-144	4.7	8
276	Apparent digestibility coefficients of European grain legumes in rainbow trout (Oncorhynchus mykiss) and Nile tilapia (Oreochromis niloticus). *Aquaculture Nutrition*, **2018**, 24, 332-340	3.2	3
275	In vitro multimodal-effect of Trichilia catigua A. Juss. (Meliaceae) bark aqueous extract in CNS targets. *Journal of Ethnopharmacology*, **2018**, 211, 247-255	5	18
274	The Consistency Between Phytotoxic Effects and the Dynamics of Allelochemicals Release from Eucalyptus globulus Leaves Used as Bioherbicide Green Manure. *Journal of Chemical Ecology*, **2018**, 44, 658-670	2.7	29
273	Pyrrolizidine Alkaloids: Chemistry, Pharmacology, Toxicology and Food Safety. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	102
272	Profiling of Heterobranchia Sea Slugs from Portuguese Coastal Waters as Producers of Anti-Cancer and Anti-Inflammatory Agents. *Molecules*, **2018**, 23,	4.8	9
271	A Comparative Study on Phytochemical Profiles and Biological Activities of Sclerocarya birrea (A.Rich.) Hochst Leaf and Bark Extracts. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	18
270	Valorisation of Mangifera indica crop biomass residues. *Industrial Crops and Products*, **2018**, 124, 284-293	5.9	3
269	Trace elements in wild edible Aplysia species: Relationship with the desaturation-elongation indexes of fatty acids. *Chemosphere*, **2018**, 208, 682-690	8.4	3
268	Edible seaweeds' phlorotannins in allergy: A natural multi-target approach. *Food Chemistry*, **2018**, 265, 233-241	8.5	18
267	Unravelling the bioherbicide potential of Eucalyptus globulus Labill: Biochemistry and effects of its aqueous extract. *PLoS ONE*, **2018**, 13, e0192872	3.7	29
266	Profiling phlorotannins from Fucus spp. of the Northern Portuguese coastline: Chemical approach by HPLC-DAD-ESI/MS and UPLC-ESI-QTOF/MS. *Algal Research*, **2018**, 29, 113-120	5	47
265	Toxicity and structure-activity relationship (SAR) of β,γ-dehydroamino acids against human cancer cell lines. *Toxicology in Vitro*, **2018**, 47, 26-37	3.6	6
264	Hybrid MS/NMR methods on the prioritization of natural products: Applications in drug discovery. *Journal of Pharmaceutical and Biomedical Analysis*, **2018**, 147, 234-249	3.5	21
263	Leaves and stem bark from Allophylus africanus P. Beauv.: An approach to anti-inflammatory properties and characterization of their flavonoid profile. *Food and Chemical Toxicology*, **2018**, 118, 430-438	4.7	21
262	An egg yolk phospholipid-pennyroyal nootropic nanoformulation modulates monoamino oxidase-A (MAO-A) activity in SH-SY5Y neuronal model. *Journal of Functional Foods*, **2018**, 46, 335-344	5.1	7

261	The chemical composition on fingerprint of Glandora diffusa and its biological properties. *Arabian Journal of Chemistry*, **2017**, 10, 583-595	5.9	9
260	Exploratory Studies on the in Vitro Anti-inflammatory Potential of Two Herbal Teas (Annona muricata L. and Jasminum grandiflorum L.), and Relation with Their Phenolic Composition. *Chemistry and Biodiversity*, **2017**, 14, e1700002	2.5	5
259	Accumulation of primary and secondary metabolites in edible jackfruit seed tissues and scavenging of reactive nitrogen species. *Food Chemistry*, **2017**, 233, 85-95	8.5	7
258	Inhibition of □glucosidase and □amylase by Spanish extra virgin olive oils: The involvement of bioactive compounds other than oleuropein and hydroxytyrosol. *Food Chemistry*, **2017**, 235, 298-307	8.5	43
257	Anti-inflammatory properties of the stem bark from the herbal drug Vitex peduncularis Wall. ex Schauer and characterization of its polyphenolic profile. *Food and Chemical Toxicology*, **2017**, 106, 8-16	4.7	12
256	Toxicity of phenolipids: Protocatechuic acid alkyl esters trigger disruption of mitochondrial membrane potential and caspase activation in macrophages. *Chemistry and Physics of Lipids*, **2017**, 206, 16-27	3.7	5
255	Medicinal species as MTDLs: Turnera diffusa Willd. Ex Schult inhibits CNS enzymes and delays glutamate excitotoxicity in SH-SY5Y cells via oxidative damage. *Food and Chemical Toxicology*, **2017**, 106, 466-476	4.7	20
254	Spontaneous variation regarding grape berry skin color: A comprehensive study of berry development by means of biochemical and molecular markers. *Food Research International*, **2017**, 97, 149-161	7	9
253	Neurotoxicity of the steroidal alkaloids tomatine and tomatidine is RIP1 kinase- and caspase-independent and involves the eIF2□branch of the endoplasmic reticulum. *Journal of Steroid Biochemistry and Molecular Biology*, **2017**, 171, 178-186	5.1	15
252	Optimization of the recovery of high-value compounds from pitaya fruit by-products using microwave-assisted extraction. *Food Chemistry*, **2017**, 230, 463-474	8.5	48
251	Phenolic profile, antioxidant activity and enzyme inhibitory activities of extracts from aromatic plants used in Mediterranean diet. *Journal of Food Science and Technology*, **2017**, 54, 219-227	3.3	64
250	Phlorotannin extracts from Fucales: Marine polyphenols as bioregulators engaged in inflammation-related mediators and enzymes. *Algal Research*, **2017**, 28, 1-8	5	29
249	Recent Patents on Proteasome Inhibitors of Natural Origin. *Recent Patents on Anti-Cancer Drug Discovery*, **2017**, 12, 4-15	2.6	8
248	:. *Porto Biomedical Journal*, **2017**, 2, 216-217	1.1	1
247	Synthesis and preliminary biological evaluation of new phenolic and catecholic dehydroamino acid derivatives. *Tetrahedron*, **2017**, 73, 6199-6209	2.4	4
246	Further insights on tomato plant: Cytotoxic and antioxidant activity of leaf extracts in human gastric cells. *Food and Chemical Toxicology*, **2017**, 109, 386-392	4.7	10
245	Natural Products as Enzyme Inhibitors **2017**, 1-18		2
244	Targeting Enzymatic Pathways with Marine-Derived Clinical Agents **2017**, 255-275		1

243	Natural Plant-Derived Acetylcholinesterase Inhibitors: Relevance for Alzheimer's Disease **2017**, 297-318		1
242	Phospholipase A2 Inhibitors of Marine Origin **2017**, 69-92		2
241	UHPLC-MS/MS profiling of Aplysia depilans and assessment of its potential therapeutic use: Interference on iNOS expression in LPS-stimulated RAW 264.7 macrophages and caspase-mediated pro-apoptotic effect on SH-SY5Y cells. *Journal of Functional Foods*, **2017**, 37, 164-175	5.1	13
240	Alkaloids in the valorization of European Lupinus spp. seeds crop. *Industrial Crops and Products*, **2017**, 95, 286-295	5.9	19
239	European marketable grain legume seeds: Further insight into phenolic compounds profiles. *Food Chemistry*, **2017**, 215, 177-84	8.5	67
238	HPLC-DAD-ESI/MS(n) profiling of phenolic compounds from Lathyrus cicera L. seeds. *Food Chemistry*, **2017**, 214, 678-685	8.5	22
237	Quercus ilex L.: How season, Plant Organ and Extraction Procedure Can Influence Chemistry and Bioactivities. *Chemistry and Biodiversity*, **2017**, 14, e1600187	2.5	9
236	In Vitro Anti-Inflammatory and Cytotoxic Effects of Aqueous Extracts from the Edible Sea Anemones Anemonia sulcata and Actinia equina. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	15
235	Identification of Vitis vinifera L. grape berry skin color mutants and polyphenolic profile. *Food Chemistry*, **2016**, 194, 117-27	8.5	29
234	Isolation of Cells Specialized in Anticancer Alkaloid Metabolism by Fluorescence-Activated Cell Sorting. *Plant Physiology*, **2016**, 171, 2371-8	6.6	10
233	The pigments of kelps (Ochrophyta) as part of the flexible response to highly variable marine environments. *Journal of Applied Phycology*, **2016**, 28, 3689-3696	3.2	29
232	Relationships of Echium plantagineum L. bee pollen, dietary flavonoids and their colonic metabolites with cytochrome P450 enzymes and oxidative stress. *RSC Advances*, **2016**, 6, 6084-6092	3.7	5
231	Pharmacological modulation of HDAC1 and HDAC6 in vivo in a zebrafish model: Therapeutic implications for Parkinson's disease. *Pharmacological Research*, **2016**, 103, 328-39	10.2	44
230	□Glucosidase and □amylase inhibitors from Myrcia spp.: a stronger alternative to acarbose?. *Journal of Pharmaceutical and Biomedical Analysis*, **2016**, 118, 322-327	3.5	43
229	Phlorotannins: Towards New Pharmacological Interventions for Diabetes Mellitus Type 2. *Molecules* , **2016**, 22,	4.8	43
228	Flavonoids in Neurodegeneration: Limitations and Strategies to Cross CNS Barriers. *Current Medicinal Chemistry*, **2016**, 23, 4151-4174	4.3	27
227	Depressive Disorders: Prevalence, Costs, and Theories **2016**, 1-41		2
226	Biologically Active Oxylipins from Enzymatic and Nonenzymatic Routes in Macroalgae. *Marine Drugs*, **2016**, 14, 23	6	46

225	Chemical Diversity and Biological Properties of Secondary Metabolites from Sea Hares of Aplysia Genus. *Marine Drugs*, **2016**, 14,	6	27
224	Study of phenolic composition and antioxidant activity of myrtle leaves and fruits as a function of maturation. *European Food Research and Technology*, **2016**, 242, 1447-1457	3.4	18
223	Tomato plant leaves: From by-products to the management of enzymes in chronic diseases. *Industrial Crops and Products*, **2016**, 94, 621-629	5.9	25
222	Evaluation of Antioxidant, Anticholinesterase, and Antidiabetic Potential of Dry Leaves and Stems in Tamarix aphylla Growing Wild in Tunisia. *Chemistry and Biodiversity*, **2016**, 13, 1747-1755	2.5	16
221	Translating endoplasmic reticulum biology into the clinic: a role for ER-targeted natural products?. *Natural Product Reports*, **2015**, 32, 705-22	15.1	24
220	Volatile phenols depletion in red wine using molecular imprinted polymers. *Journal of Food Science and Technology*, **2015**, 52, 7735-46	3.3	11
219	A Comprehensive View of the Neurotoxicity Mechanisms of Cocaine and Ethanol. *Neurotoxicity Research*, **2015**, 28, 253-67	4.3	41
218	Nonenzymatic α-Linolenic Acid Derivatives from the Sea: Macroalgae as Novel Sources of Phytoprostanes. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 6466-74	5.7	34
217	Fatty acids from edible sea hares: anti-inflammatory capacity in LPS-stimulated RAW 264.7 cells involves iNOS modulation. *RSC Advances*, **2015**, 5, 8981-8987	3.7	30
216	Omics Technologies **2015**, 25-39		0
215	Screening of a Marine Algal Extract for Antifungal Activities. *Methods in Molecular Biology*, **2015**, 1308, 411-20	1.4	5
214	Comparing the phenolic profile of Pilocarpus pennatifolius Lem. by HPLC-DAD-ESI/MS n with respect to authentication and enzyme inhibition potential. *Industrial Crops and Products*, **2015**, 77, 391-401	5.9	20
213	Pennyroyal and gastrointestinal cells: multi-target protection of phenolic compounds against t-BHP-induced toxicity. *RSC Advances*, **2015**, 5, 41576-41584	3.7	10
212	Zinc Accumulation and Tolerance in Solanum nigrum are Plant Growth Dependent. *International Journal of Phytoremediation*, **2015**, 17, 272-9	3.9	14
211	Beverages of lemon juice and exotic noni and papaya with potential for anticholinergic effects. *Food Chemistry*, **2015**, 170, 16-21	8.5	16
210	Digestive Gland from Aplysia depilans Gmelin: Leads for Inflammation Treatment. *Molecules*, **2015**, 20, 15766-80	4.8	13
209	Effect of Solvent System on Extractability of Lipidic Components of Scenedesmus obliquus (M2-1) and Gloeothece sp. on Antioxidant Scavenging Capacity Thereof. *Marine Drugs*, **2015**, 13, 6453-71	6	40
208	Evaluation of Antioxidant, Antidiabetic and Anticholinesterase Activities of Smallanthus sonchifolius Landraces and Correlation with Their Phytochemical Profiles. *International Journal of Molecular Sciences*, **2015**, 16, 17696-718	6.3	68

207	Alternative and efficient extraction methods for marine-derived compounds. *Marine Drugs*, **2015**, 13, 3182-230	6	123
206	Antioxidant and proapoptotic activities of Sclerocarya birrea [(A. Rich.) Hochst.] methanolic root extract on the hepatocellular carcinoma cell line HepG2. *BioMed Research International*, **2015**, 2015, 561589	3	28
205	Effects of colored and noncolored phenolics of Echium plantagineum L. bee pollen in Caco-2 cells under oxidative stress induced by tert-butyl hydroperoxide. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 2083-91	5.7	19
204	HPLC□DAD analysis and in vitro enzyme inhibition: An integrated approach to predict herbal binary mixture behaviour employing median effect equation. *Microchemical Journal*, **2015**, 119, 176-182	4.8	14
203	Meroterpenes from Marine Invertebrates: Chemistry and Application in Cancer **2015**, 423-437		2
202	HPLC-DAD-ESI/MS(n) analysis of phenolic compounds for quality control of Grindelia robusta Nutt. and bioactivities. *Journal of Pharmaceutical and Biomedical Analysis*, **2014**, 94, 163-72	3.5	18
201	Neuroprotective effect of steroidal alkaloids on glutamate-induced toxicity by preserving mitochondrial membrane potential and reducing oxidative stress. *Journal of Steroid Biochemistry and Molecular Biology*, **2014**, 140, 106-15	5.1	39
200	Assessing Jasminum grandiflorum L. authenticity by HPLC-DAD-ESI/MS(n) and effects on physiological enzymes and oxidative species. *Journal of Pharmaceutical and Biomedical Analysis*, **2014**, 88, 157-61	3.5	10
199	Inoculation of the nonlegume Capsicum annuum L. with Rhizobium strains. 2. Changes in sterols, triterpenes, fatty acids, and volatile compounds. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 565-73	5.7	20
198	Piper betle leaves: profiling phenolic compounds by HPLC/DAD-ESI/MS(n) and anti-cholinesterase activity. *Phytochemical Analysis*, **2014**, 25, 453-60	3.4	19
197	Inoculation of the nonlegume Capsicum annuum (L.) with Rhizobium strains. 1. Effect on bioactive compounds, antioxidant activity, and fruit ripeness. *Journal of Agricultural and Food Chemistry*, **2014** , 62, 557-64	5.7	29
196	Box-Behnken factorial design to obtain a phenolic-rich extract from the aerial parts of Chelidonium majus L. *Talanta*, **2014**, 130, 128-36	6.2	26
195	Marine natural pigments: Chemistry, distribution and analysis. *Dyes and Pigments*, **2014**, 111, 124-134	4.6	32
194	Phenolic profile of Douro wines and evaluation of their NO scavenging capacity in LPS-stimulated RAW 264.7 macrophages. *Food Chemistry*, **2014**, 163, 16-22	8.5	16
193	Bioactive marine drugs and marine biomaterials for brain diseases. *Marine Drugs*, **2014**, 12, 2539-89	6	23
192	Effects of Echium plantagineum L. bee pollen on basophil degranulation: relationship with metabolic profile. *Molecules*, **2014**, 19, 10635-49	4.8	15
191	Anti-inflammatory effect of unsaturated fatty acids and Ergosta-7,22-dien-3-ol from Marthasterias glacialis: prevention of CHOP-mediated ER-stress and NF-Β activation. *PLoS ONE*, **2014**, 9, e88341	3.7	48
190	Anti-inflammatory potential of monogalactosyl diacylglycerols and a monoacylglycerol from the edible brown seaweed Fucus spiralis Linnaeus. *Marine Drugs*, **2014**, 12, 1406-18	6	46

189	Nano- and microdelivery systems for marine bioactive lipids. *Marine Drugs*, **2014**, 12, 6014-27	6	9
188	Bioactive compounds from macroalgae in the new millennium: implications for neurodegenerative diseases. *Marine Drugs*, **2014**, 12, 4934-72	6	97
187	Modulation of basophils' degranulation and allergy-related enzymes by monomeric and dimeric naphthoquinones. *PLoS ONE*, **2014**, 9, e90122	3.7	15
186	GC-MS lipidomic profiling of the echinoderm Marthasterias glacialis and screening for activity against human cancer and non-cancer cell lines. *Combinatorial Chemistry and High Throughput Screening*, **2014**, 17, 450-7	1.3	3
185	Influence of solvent on the antioxidant and antimicrobial properties of walnut (Juglans regia L.) green husk extracts. *Industrial Crops and Products*, **2013**, 42, 126-132	5.9	166
184	How mitochondrial dysfunction affects zebrafish development and cardiovascular function: an in vivo model for testing mitochondria-targeted drugs. *British Journal of Pharmacology*, **2013**, 169, 1072-90	8.6	56
183	Phenolic compounds from Jacaranda caroba (Vell.) A. DC.: approaches to neurodegenerative disorders. *Food and Chemical Toxicology*, **2013**, 57, 91-8	4.7	12
182	Distinct fatty acid profile of ten brown macroalgae. *Revista Brasileira De Farmacognosia*, **2013**, 23, 608-613	1.3	34
181	In vitro studies of α-glucosidase inhibitors and antiradical constituents of Glandora diffusa (Lag.) D.C. Thomas infusion. *Food Chemistry*, **2013**, 136, 1390-8	8.5	17
180	Effect of different extraction methodologies on the recovery of bioactive metabolites from Satureja parvifolia (Phil.) Epling (Lamiaceae). *Industrial Crops and Products*, **2013**, 48, 49-56	5.9	25
179	Ellagic acid and derivatives from Cochlospermum angolensis Welw. Extracts: HPLC-DAD-ESI/MS(n) profiling, quantification and in vitro anti-depressant, anti-cholinesterase and anti-oxidant activities. *Phytochemical Analysis*, **2013**, 24, 534-40	3.4	37
178	Lessons from the Sea: Distribution, SAR, and Molecular Mechanisms of Anti-inflammatory Drugs from Marine Organisms. *Studies in Natural Products Chemistry*, **2013**, 40, 205-228	1.5	5
177	Inoculation with Bradyrhizobium japonicum enhances the organic and fatty acids content of soybean (Glycine max (L.) Merrill) seeds. *Food Chemistry*, **2013**, 141, 3636-48	8.5	36
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